





# Mother's Day 2023

Sunday, May 14th, 2023 11am-4pm

#### Market Breakfast Basket

Croissants, Pain au Chocolat, Scones, Danish, Muffins, and Artisanal Breads Belgian Waffle Station Gluten Free Waffles Domestic & International Cheese Display Applewood Bacon, Maple Sausage Omelet Station (GF) Eggs Benedict Cohens Bagels & Lox

### Terra Mar Charcuterie & Smokehouse

Frutti de Mar

Shrimp Cocktail, Yuzu Grilled Salmon Platter Limoncello Panna Cotta Crab Shooters Smoked Trout, Mussels, Peppered Bluefish Terra

Sliced Salumi, Soppressata, Sweet Copa Smoked Duck, Venison, Chicken Apple, Andouille Sausages

# Seasonal Salads

Field Greens w/ Candied Pecans Strawberries (GF) Anti-pasto Salad (GF) Marinated Yukon Gold Potato Salad (GF) Caprese Salad (GF) Mediterranean Farro Salad Caesar Salad









# **Grand Carving Station**

Omaha Prime Rib, Horseradish Cream, Natural Jus Spiced Glazed Ham, Whole Grain Mustard Roasted Turkey Breast, Chipotle Orange Cranberry Sauce

## Pasta Station

Mediterranean Tomato Saffron Seafood Campanelle TortelliniAlfredo, Sauteed Baby Kale, Wild Mushrooms

#### **Entrees**

Citrus Ginger Grilled Swordfish, Bamboo Rice (GF)
Veal & Vegetable Stew (GF)
Spinach & Artichoke Stuffed Chicken, Lemon
Caper Sauce
Eggplant Lasagne, House Marinara

Rustic Paella (GF)
Baked Stuffed Clams
(Locally Harvested)
Rosemary & Garlic Roasted Red Bliss Potatoes
Vegetable Medley

## **Grand Dessert Presentation**

Featuring
Cannoli Cream Puffs
Arna retto Cu pea kes
White Velvet Cake
Tiramisu Tartlets
Key Lime Tart

per person \$89.95 \* kids \$39.95 \*



Ifyou have special dietary needs or allergies, please let a member of our staff know.

Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of illness.

\*All Food and Beverage pricing is subject to a 22% taxable service charge and CT State sales tax

Fresh Salt at Saybrook Point Resort & Marina | Saybrook.com